BEE AND PUPPYCAT
EASY EATS
A Bee and PuppyCat
COOKBOOK
Natasha Allegri

NATASHA ALLEGRI

Plus recipes from the *Bee and PuppyCat* team and fans like you!

# EASY EATS

## A Bee and PuppyCat Cookbook

Perfect Square Edition

Art ★ Natasha Allegri
Book Design ★ Fawn Lau
Senior Editorial Director ★ Elizabeth Kawasaki
Senior Editor ★ Joel Enos

Food Editors: Melissa Lupo and Stefano Berteselli
from City Girl Cooks with Chef Roberto Conti from
Il Ristorante Trussardi alla Scala in Milan

© 2016 Frederator Networks, Inc. All Rights Reserved.
youtube.com/user/cartoonhangover

A special thank-you to Nate Olson, Ruth Morrison,
Jesse DeStasio, Garrett Jackson, Sarah Kessler, and the
rest of the amazing team at Frederator.

The stories, characters, and incidents mentioned in this publication are entirely fictional.

No portion of this book may be reproduced or transmitted in any form or by any means without written permission from the copyright holders.

Published by VIZ Media, LLC
P.O. Box 77010
San Francisco, CA 94107

Printed in China
10 9 8 7 6 5 4 3 2 1
First printing, August 2016

FOOD 9
FOOD TO GO WITH FOOD 41
SWEET FOOD FOR AFTER FOOD 63
NOT FOOD 87

If there's one thing Bee and PuppyCat love just as much as they love Pretty Patrick, it's food. Now with this handy-dandy cookbook you can add fanfare to your foodstuff and sparkle to your snacks, or whip up something scrumptious for your friends and pets. Whether you're a beginner like Bee or a master chef like Deckard, this go-to guide to grubbin' will ensure you never miss another ingredient again...

NATASHA ALLEGRI of *Adventure Time* and *Bravest Warriors* brings you *Bee and PuppyCat*, the hit YouTube series that's been ranked as the most successful Kickstarter-funded animation in history. Taking in the mysterious cat-dog creature PuppyCat after he falls from the sky, an unemployed Bee finds her ordinary world flipped upside down as her new pet transports her through space and time to take temp jobs to pay for rent and, of course, food. From lasagna-induced dreams and Pretty Patrick's mashed potatoes to wild adventures on Jelly Planet, Bee and PuppyCat's unpredictable exploits revolve around tasty meals and treats featured in this *Easy Eats* cookbook. Filled with gorgeous illustrations and recipes that are both sweet and "SII-IICK!", this book takes the magical essence of Bee and PuppyCat's intergalactic exploits and brings it to the comfort of your kitchen table.

FOOD

# Eggplant Lasagna Casserole

Submitted by
Diana Ault

I'm so excited about your announcement of the *Bee and PuppyCat* cookbook! I'm Diana at Fiction Food Café, and I've made a couple of *Bee and PuppyCat* foods for my blog. One is the eggplant lasagna, which I made in support of the Kickstarter when it was happening back in 2013.
Thank you for this opportunity!

SERVES 2

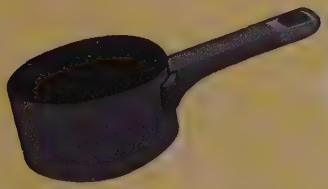
COOK TIME

## INGREDIENTS

- 1 large eggplant, peeled and cut into cubes and sprinkled with salt
- extra-virgin olive oil
- ½ onion, sliced
- 1 clove garlic, minced
- 10 oz. mushrooms
- 9 oz. ground beef
- 3¾ cups tomato sauce
- salt and pepper to taste
- 3¼ cups ricotta
- 3 mozzarella balls, chopped
- 6 lasagna noodles, precooked
- 1 cup Parmesan
- 1 bunch basil

# PREPARATION

- Sprinkle diced eggplant with salt and let rest for at least 1 hour, until beads of water begin to form and eggplant has lost its bitterness.
- Preheat oven to 400°F. Rinse eggplant under water to remove the salt, then dry it and place it in a pan lined with parchment paper. Drizzle with oil and bake for 10 minutes. Remove from the oven and lower the temperature to 350°F.
- In a pan over medium heat, cook sliced onion, chopped garlic, mushrooms, and ground beef until beef is no longer pink and onion is soft. Reduce heat and add the eggplant, stirring the mixture. Add tomato sauce and cook down until everything is well blended and becomes a sauce. Add salt and pepper to taste. In a separate bowl, mix ricotta with mozzarella and set aside.
- Spread a spoonful of eggplant and beef-tomato sauce on the bottom of an 8" x 8" pan and place 2 precooked lasagna noodles on top. Add a couple spoonfuls of cheese mixture next, then add more eggplant and meat sauce. Repeat until sauce and cheese mixture are used up, finishing with the cheese layer. Then top with Parmesan.
- Place a sheet of parchment paper or foil over the lasagna and bake for 25 minutes. Remove foil and bake for another 5 minutes until the cheese is lightly browned.
- Let cool slightly and garnish with fresh basil.



# Pan-Cooked Eggplant

A simple, delicious recipe with healthy and fresh ingredients that's fun to make with family and friends! Or even with your PuppyCat?! Enjoy!

Submitted by
Alessia Cavazos
& Raine Pultz

SERVES 4

COOK TIME

## INGREDIENTS

- 2 large eggplants
- 1 tsp olive oil
- ½ bunch Italian flat-leaf parsley
- 1 clove garlic
- pinch of salt and pepper
- 4 tsp red wine vinegar

## PREPARATION

1. Cut the eggplant into slices about ¼ inch thick. Set a frying pan on medium-high heat to warm. Season the eggplant with pinch of salt and oil and sauté until golden brown on both sides. Remove and set aside on a plate.
2. Finely chop parsley, then peel and chop garlic. Mix together in a bowl with a drizzle of oil, a pinch of salt and pepper, and a splash of vinegar. Rub marinade on eggplant and serve cold.

# Scrumptious Finnish Pancakes

Submitted by
Hannele Suomalainen

These super-flat pancakes are less papery than crepes and are 100 percent delicious! I recommend topping them with sugar or strawberry jam and then rolling them into a yummy tube. You can also eat them savory-style with cheese or cold cuts if preferred.

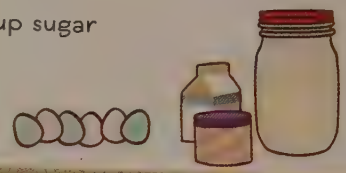
SERVES 4

COOK TIME

1 HR 20MT.

## INGREDIENTS

- 4 cups milk
- 6 eggs
- 2 cups flour
- ¼ cup sugar
- ¼ cup oil (substitution: melted butter)
- 1 tsp salt



## PREPARATION

- Mix all ingredients. Sift flour to prevent clumps.
- Let batter sit for approximately 1 hour to let air bubbles settle out.
- Heat 1–2 teaspoons of oil in a pan, and you're ready to make pancakes!
- Drop batter onto pan (you choose the size). Once bottom is lightly browned, flip pancake and brown other side.

# Frittata

Submitted by
Alessia Cavazos
& Raine Pultz

→ SERVES 4 ←

→ COOK TIME ←

## INGREDIENTS

- 1 clove garlic
- 2–3 tsp olive oil
- 1 tomato
- 1 onion
- 6–8 eggs
- ⅔ cup milk
- 1 tsp salt (or to taste)
- parsley and mozzarella (optional)

## PREPARATION

1. Peel and chop garlic. Set a large skillet on medium heat and drizzle oil in the pan.
2. Add the garlic and sauté until fragrant. Dice the tomato and onion and add them to the pan, lowering the heat.
3. Break the eggs into a bowl, add milk and salt, and whisk until well blended.
4. Return the pan with the tomatoes, onions, and garlic to medium heat, and pour egg mixture into the pan, stirring quickly. Once the bottom of the frittata is lightly browned, use a spatula to turn it and let it brown on the other side.
5. Move frittata from the pan to a plate and serve warm. Top with parsley or mozzarella if desired.

# Titiyas

Submitted by
Chelsea Silan

SERVES 4 | COOK TIME 20 MIN

Titiyas are really easy to make, and I can see Bee trying to make them.

## INGREDIENTS

- 4⅓ cups flour
- 1½ cups granulated sugar
- 1 cup milk
- ¼ cup sunflower or vegetable oil

## PREPARATION

Mix flour, sugar, and milk in a bowl, creating a batter, then roll out with a rolling pin.

Heat a few teaspoons of oil in a frying pan for a batch of flatbread. Pour batter into the pan like pancakes. Turn flatbread over until browned. Remove from the pan and serve warm.

# NextGen Spaghetti Bolognese

Submitted by
Dave "RooCH" G.
& Nilla B.

We get the feeling a *Bee and PuppyCat* cookbook isn't just about fancy shmancy, so here's our update to the classic spaghetti Bolognese.

SERVES 4 | COOK TIME 1 HR 30 MIN

## INGREDIENTS

- extra-virgin olive oil
- ½ white onion
- 1 clove garlic
- 2 pieces bacon or chorizo
- 1 lb. 2 oz. ground beef
- ⅔ cup white wine
- 1 cup crushed-tomato puree
- 2 tbsp chili sauce
- ½ sprig rosemary
- 10 basil leaves
- ½ bunch thyme
- Peri-Peri Salt and black pepper to taste
- 14 oz. whole wheat spaghetti

## PREPARATION

1. Drizzle extra-virgin olive oil in pan, then add finely diced onion, garlic, and bacon or chorizo.
2. When contents of pan are fragrant and onions become translucent, add in beef, turning up heat, and let cook through. Once beef is mostly cooked, add wine and let simmer until reduced by about two-thirds.
3. Add tomato puree, chili sauce, herbs, salt, and pepper, and then let cook for about 1 hour on low heat.
4. Toward the end of the sauce cooking time, boil water with a bit of salt in another pot and add spaghetti. When spaghetti has cooked, drain water, add pasta to the sauce, and mix well.
5. Plate and serve.

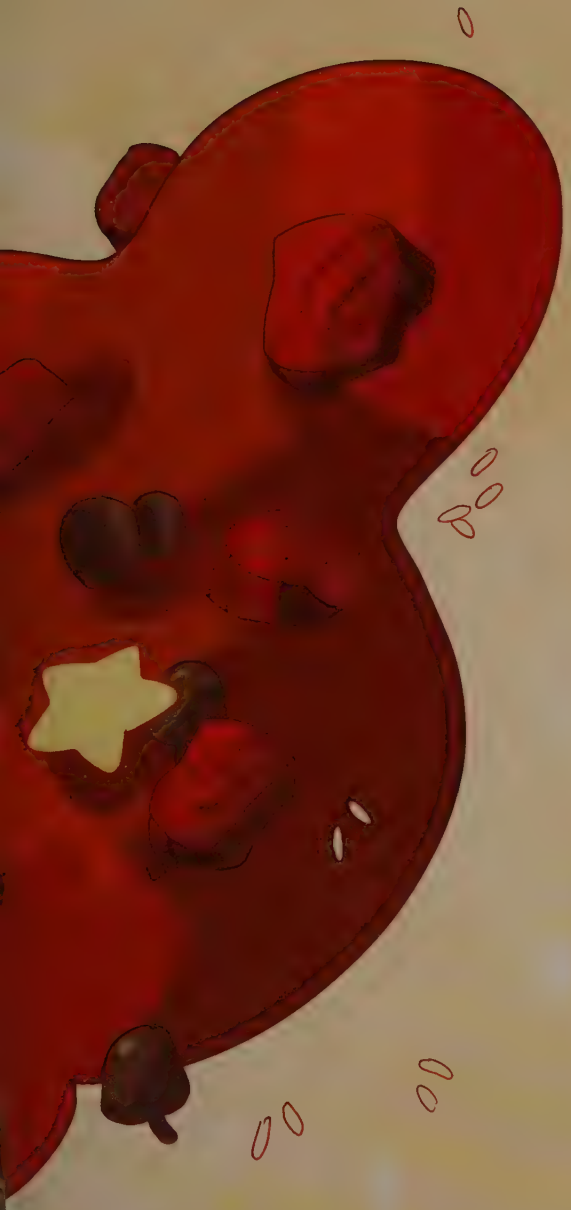
# Deckard's Beef Curry

Submitted by
Diana Ault

Below is my recipe inspired by the *Bee and PuppyCat* episode 7 production shots included in Kickstarter update #50. The images show a large pot of curry as well as a dish with rice on it in the shape of perhaps PuppyCat or some other cute creature. There is also something yellow on the plate, under the rice, that might be an omelet, but I wasn't sure, so I didn't include it–though it wouldn't be difficult to add it. ;)

→ SERVES 2 ←

→ COOK TIME ←



# INGREDIENTS

1 tbsp oil

1 lb. beef stew meat

1 tsp plus 1 tsp salt

1 tsp black pepper

1 cup plus ¼ cup flour

7 tbsp butter

1 onion, julienned

1 clove garlic, minced

2½ tbsp curry powder

1 tsp powdered cayenne pepper

2 tbsp tomato paste

1 grated apple, peeled and cored

2 tbsp Worcestershire sauce

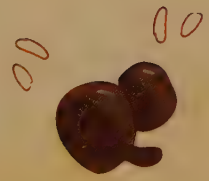
2 cups beef broth

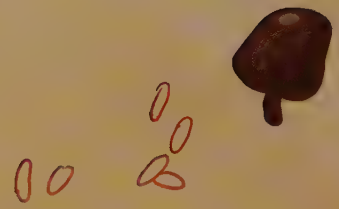
1 medium potato, peeled and halved

2 large carrots, peeled and cut diagonally

1 cup mushrooms, sliced

2¼ cups cooked white rice





## PREPARATION

- Heat oil in a skillet over medium heat. Meanwhile, sprinkle beef with 1 teaspoon salt and 1 teaspoon black pepper and cover in 1 cup flour, being sure to coat all sides. Cook the beef until the meat is no longer pink, then remove it from the pan.
- Melt butter in a large pot over medium heat. Add the onion, 1 teaspoon salt, and minced garlic to the pot and stir. Cook until the onions are tender, then add curry powder, cayenne pepper, and ¼ cup flour.
- Stir to mix well and cook for a few minutes. Add the tomato paste and mix well. Stir in grated apple and Worcestershire sauce, then add the beef broth. Reduce heat. Add the potato, along with the carrots, mushrooms, and meat into the pot.
- Cover pot and cook until the vegetables are fork-tender.
- Serve with rice.

# Really Tasty Sandwiches That Are Easy to Make and Not Bad for You, Kinda!!

Submitted by
Thomas Carlson

*Bee and PuppyCat* is a delight, and I hope you like the sandwiches if you haven't already had them. Keep up the good work—*Bee and PuppyCat* is something special.

SERVES 2 | COOK TIME 10MIN

## INGREDIENTS

1 baguette

10 oz. brie

arugula

2 honeycrisp or red apples, sliced

— RASPBERRY VINAIGRETTE —

1⅓ cup extra-virgin olive oil

¼ lb. pureed raspberries

juice of 1 lemon

## PREPARATION

1. Cut the baguette and the brie into thin slices, then place brie onto the bread. Place slices on a baking sheet to toast in the oven at about 350°F for 5 minutes.
2. While baguette is cooking, make vinaigrette. Mix together all viniagrette ingredients in small bowl and set aside.
3. Once toasted, remove baguette and let cool 2–3 minutes. Add arugula and top with the vinaigrette, finishing with the apple slices.

# Cardamom Chicken Curry

Submitted by
Stephen Worth
(*Bee and PuppyCat* Production Manager)

This is a spicy, rich red curry from Thailand that all cooks in one pan.

SERVES 4 | COOK TIME

## INGREDIENTS

- 3 lb. chicken breasts
- extra-virgin olive oil
- 2 green onions, chopped
- 1 clove garlic, minced
- 4–5 tbsp curry powder
- 2 tbsp turmeric
- ½ bunch coriander
- 5 tbsp sugar or 6 tbsp honey
- 2 tbsp fish sauce[1]
- 2 tsp Chinese hoisin sauce[2]

10 slices of galanga[3]

1 small can bamboo shoots

2 large Kaffir lime leaves[4]

1 12 oz. can coconut milk

2 tbsp Worcestershire sauce

10 leaves Thai sweet basil, torn[5]

1½ tsp Thai red curry paste[6]

1 stalk fresh lemongrass, cut into 3-inch pieces[7]

5 tsp cornstarch

Cardamom Chicken Curry

## SUBSTITUTIONS

[1] soy sauce and a little anchovy paste mixed together

[2] honey and soy sauce

[3] sliced fresh gingerroot

[4] zest and juice of 2 limes

[5] fresh Italian basil or mint

[6] curry powder and red chili garlic sauce mixed into a paste

[7] zest and juice of 1 lemon

## PREPARATION

- Cut chicken breasts into chunks about 1 inch by 3 inches. Heat large frying pan or wok over high heat until hot but not smoking, then add oil, swirling to coat.
- Add chicken to pan, spreading evenly, and let cook until slightly browned. In another pan, add more oil, then add green onions and garlic.
- When garlic is fragrant, add the rest of the ingredients: curry powder, turmeric, coriander, sugar, fish sauce, hoisin sauce, galanga, bamboo shoots, Kaffir lime leaves, coconut milk, Worcestershire sauce, Thai basil, Thai red curry paste, and lemongrass. Let simmer for 20 minutes, then add browned chicken.
- In a separate bowl or cup, add cornstarch and then stir in water, just enough until cornstarch is fully dissolved. Add cornstarch liquid to sauce with the chicken, and let cook for another 15 minutes.

# Use the Gourd as a Gourd Soup

Submitted by
Ruth Morrison
(from Frederator Studios)

This soup is crazy cozy and perfect for fighting off space monsters!

SERVES 2

COOK TIME

3HRS

## INGREDIENTS

- 1 butternut squash
- olive oil
- salt and pepper to taste
- 1 onion
- 4 cloves garlic
- 1 bunch fresh sage
- 8 cups chicken broth
- 1 tbsp Greek yogurt

## PREPARATION

1. Preheat the oven to 350°F. Cut the squash into quarters and season with oil, salt, and pepper. Create a packet with aluminum foil and place squash inside. Place on a baking sheet and let brown for about 1 hour.
2. Dice the onion into small cubes, then mince the garlic and wash and dry the sage leaves. Sauté onions and garlic in a pot, seasoning with salt and pepper.
3. Remove squash from oven and let cool, then add to the pot with onions and garlic. Add the chicken broth and stir. Heat through, then pour contents into blender. Remove cap from the middle of the lid of the blender and fold a towel over, covering the hole, before blending the soup. If it is too thick, add broth or water. Return soup to the stove and reheat over a low flame.
4. Heat a frying pan with a teaspoon of olive oil and lightly fry sage leaves until they are crisp, then place them on a plate covered with paper towels.
5. Season soup with salt and pepper to taste, then top with Greek yogurt and sage.

# Filipino Pork Skewers

Submitted by
Chelsea Silan

SERVES 4

COOK TIME

## INGREDIENTS

- 1 clove garlic, minced
- 2 tbsp soy sauce
- juice of 1 lemon
- ¾ cup ketchup
- 1 12 oz. can ginger ale
- ¾ cup brown sugar
- 1 tbsp salt
- 2 tsp black pepper
- 2 lb. pork shoulder

I imagined Cass or Deckard cooking these. I hope you like my recipes, and if you don't use them, that's okay. I will be happy if you guys from Frederator and Natasha cook one of my recipes and enjoy it. ^_^

## PREPARATION

- In a bowl, combine the minced garlic, soy sauce, lemon juice, ketchup, ginger ale, brown sugar, salt, and pepper. Mix well, then brush half of the mixture over the pork and reserve the other half for later. Let pork rest in the fridge overnight.
- The next day, soak bamboo sticks in water for about 20 minutes. Cut the pork into small pieces and string it onto the skewers with about 6 or 7 pieces per skewer.
- Preheat the barbecue to medium-high, then brush the remaining marinade over the skewers. Grill skewers for about 12 minutes per side, turning to ensure even cooking for a total of about 30 minutes, remembering to moisten the meat occasionally.

# Not So Quick and Dirty Ramen?

Submitted by
Lisa Aquilina

Enjoy hot with your favorite PuppyCat! Also, add your favorite veggies to the stock!

SERVES 4

COOK TIME
1HR 30MIN

## INGREDIENTS

- 2 cups tofu
- 2 tbsp soy sauce
- 1 tbsp honey
- ¼ cup apple cider vinegar
- 4 tsp granulated sugar
- 3 tbsp sesame oil
- ⅔ cup extra-virgin olive oil
- 1 clove garlic, minced
- 1 tbsp ginger, minced
- 8 cups chicken or vegetable broth
- 1⅓ cup canned corn
- 6 shiitake mushrooms, roughly cut
- salt and pepper to taste
- 1 packet ramen noodles
- 1 egg
- 1 carrot, diced
- 1 sprig chive, minced
- seaweed
- 1 hot chili (optional)

## PREPARATION

1. Remove tofu from packet, heat, and cut into 1-inch chunks. Move tofu to plate, cover with cloth, and let stand for 30 minutes. Mix together soy sauce, honey, vinegar, sugar, and 1 teaspoon of sesame oil. Pour over tofu and refrigerate for at least 30 minutes.
2. Drizzle some of the olive oil and the remaining sesame oil in a large pot over medium-high heat. Add garlic and ginger and sauté until fragrant. Add broth to the pot and bring to a boil, adding the corn. Once boiling, remove from heat and let rest.
3. In a skillet over medium-high heat, drizzle olive oil and then add mushrooms, seasoning with salt and pepper. Sauté mushrooms for about 2 minutes, then let cook in the pan without moving them for about 4–5 minutes. Remove mushrooms, then move to a separate bowl.
4. Return the broth to medium heat, adding noodles to the pot. Break egg into the pot and cook for about 4 minutes so that the egg becomes poached. Add in mushrooms, tofu, carrots, chive, seaweed, and chili (if desired).

# Meatballs!

Submitted by
Ben Majewicz
& Jessica Norton

SERVES 4 | COOK TIME

## INGREDIENTS

- 1 lb. ground beef
- ½ cup Italian bread crumbs
- 2 tbsp minced garlic
- 2 eggs
- 2 tbsp chopped onion
- 2 tsp salt
- 2 tsp pepper
- ½ cup ketchup
- Tabasco sauce (optional)

## PREPARATION

1. Preheat oven to 350°F. Combine ground beef with bread crumbs, garlic, eggs, onion, salt, pepper, ketchup, and Tabasco (if desired).
2. Form meatballs the size of golf balls. Place on parchment-paper-lined baking sheet.
3. Bake meatballs for 30 minutes.
4. Remove from oven and let cool slightly before serving.

These can go with ANYYYthing!

# Gnocchi

Submitted by
Alessia Cavazos
& Raine Pultz

We are huge fans of *Bee and PuppyCat*, as well as food, and we think it's so awesome to have the opportunity to be part of this cookbook! So thank you!

SERVES 4 | COOK TIME

## INGREDIENTS

- 2 lb. potatoes
- 2 cups "00" or all-purpose flour
- 1 large egg
- ¼ tsp salt
- 1 tsp nutmeg
- ⅔ cup cornstarch
- extra-virgin olive oil
- ¼ cup Parmesan

## PREPARATION

- Cook potatoes in a pressure cooker, peel, and then mash. Gather up the flour in a large bowl and create a small well in the center, then break the egg in the middle. Add the salt, nutmeg, and cornstarch. Mix together with your hands. Continue adding flour to create a dough.
- Start a pot of boiling water.
- Form the dough into small balls, about ½ inch in diameter. Roll the gnocchi balls onto a fork to create small grooves, then throw them into the pot of water. Let gnocchi cook for about 2–3 minutes.
- Remove from pot with a slotted spoon, then dress with olive oil and Parmesan.

# My Ma's Deluxe Chicken Breasts

Submitted by

Cory Holmes

(*Bee and PuppyCat* Character, Prop, and EFX Cleanup)

→ SERVES 4 ←

→ COOK TIME ←

2HR 20MIN

"This is a dish I love to cook for visiting friends. They always leave feeling full and satisfied."

## INGREDIENTS

4 eggs

2½ cups bread crumbs or panko

1½ cups flour

4 skinless, boneless chicken breasts

sunflower or grape seed oil for frying

paprika to taste

1¾ cups finely diced fried bacon or pancetta

— *SAUCE* —

3½ tbsp butter

6 tbsp flour

1 cup whole milk

2 cups cheddar cheese, grated

## PREPARATION

1. Preheat oven to 350°F. Whisk eggs in a seperate bowl and set aside.
2. In another bowl, mix together bread crumbs and flour.
3. Coat chicken in the egg, then dredge in the bread crumbs and flour.
4. In a large pot, heat oil until it is hot but not smoking. Add chicken and cook until it is brown on both sides. Move chicken onto a baking sheet and let cook in the oven for 10 minutes.
5. Prepare sauce as follows: In a small saucepan over medium heat, melt butter and stir in flour. Slowly add milk, stirring constantly. Cook until thickened, then add 1½ cups cheddar while mixture is still hot, melting it into the sauce.
6. Remove chicken from oven and coat breasts with sauce, the remaining ½ cup cheese, and paprika, and top with chopped bacon.

# Zackie-Boy's Shredded Slow-Cook Chipotle Chicken

Submitted by
Zachary Sterling
(*Bee and PuppyCat* Props and EFX Designer)

> This is a really simple slow cooker recipe that's perfect for a dinner party with friends or when I know I won't have time to cook for the next couple of days and want to have leftovers.

SERVES 4

COOK TIME
8–8.5 + 40MIN
1HR + 40MIN

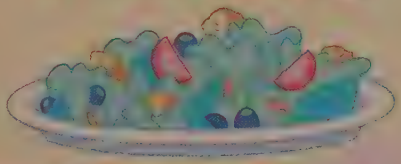
## INGREDIENTS

- 4 skinless chicken breasts
- drizzle extra-virgin olive oil
- 2 14.5 oz. cans diced tomatoes
- 1 onion, finely diced
- 1 clove minced garlic
- 2 chipotle peppers in adobo sauce
- 2 tbsp ground cumin
- 6 tbsp dried oregano
- pinch of salt
- freshly ground black pepper to taste
- 1 bunch cilantro, roughly chopped
- juice of 1 lime

## PREPARATION

1. Set slow cooker to low heat and arrange chicken on the bottom of the pot with a drizzle of olive oil. Then cover it with diced tomatoes, onion, garlic, and peppers. Sprinkle with cumin, oregano, salt, and pepper. Cook for 6–8 hours until chicken is fork-tender and pulls apart easily. Use two forks to shred the chicken while it is still in the pot. Once shredded, add chopped cilantro and lime juice.
2. In the absence of a slow cooker, recipe can be prepared in a regular pot, covered and baked for 1 hour.

# FOOD to go with FOOD



# Mom's Potato Leek Soup

Submitted by
Nikki Lemon

This is my favorite thing to make, especially when it's cold or rainy! I'll admit that writing it down as a recipe was difficult. There are not many ingredients, and so you just kind of learn what you like best. So I understand if that makes it less suitable for a cookbook. That said, it's a simple soup to make, and it's the ultimate comfort food and great for sharing! It's also vegetarian and can be easily adjusted to be vegan friendly as well!

## INGREDIENTS

- 2 lb. potatoes
- 1 leek
- 1 cup butter
- 1 cup water
- 4 cups cream
- salt and pepper to taste
- 1 sprig rosemary

SERVES 4

COOK TIME

## PREPARATION

1. Wash and peel potatoes and cut into chunks. Cut up leek (white and pale-green parts only) and set aside.
2. In a large pot, melt butter, then add leeks, lowering the flame and letting leeks cook through slowly.
3. Add potatoes to pot with leek mixture, then cover with water and cream, seasoning with salt, pepper, and rosemary. Lower the heat and let mixture cook until potatoes are soft and cream is reduced.
4. Transfer mixture to blender and blend until smooth, then serve.

# PuppyCat, It's Chili!

Submitted by
Jennifer Erin Wong

This recipe's name is a double entendre! While writing it, I was thinking about episode 3—how it was probably chilly on the beach, and that chili on the beach would be super comforting and awesome. Nom nom nom. PuppyCat, It's Chili! is a simple one-pot recipe that anyone can make and that Bee might be able to make on her own. I follow Natasha on Twitter, and it turns out she's actually tweeted the same double entendre!

## INGREDIENTS

- 1 onion
- 1 bell pepper
- 1 clove garlic
- 1 jalapeño pepper
- 3 tsp extra-virgin olive oil
- 1 tsp chili powder
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp ground red pepper
- 2 tsp salt
- 2 lb. 3 oz. ground beef
- 2½ cups "Mexican-style" tomatoes with green chilis
- 14 oz. can diced tomatoes
- 2 cups tomato sauce
- 2 cups red kidney beans, cooked

SERVES 6

COOK TIME

— GARNISH —

- cheddar cheese, grated
- green onions, chopped
- sour cream

## PREPARATION

- Slice the onion, bell pepper, garlic, and jalapeño.
- Heat oil in a large pot over medium heat. Add onion, garlic, and both the bell and jalapeño peppers, and cook together for about 5 minutes.
- Add the chili powder, cumin, smoked paprika, red pepper, and salt, mixing thoroughly. Add ground beef and cook for about 7–10 minutes, until beef is no longer pink.
- Add the "Mexican-style" canned tomatoes, diced tomatoes, tomato sauce, and beans, and stir. Let simmer, covered, for about 2 hours, stirring occasionally.
- Serve in bowls and garnish with grated cheese, green onions, and sour cream. Tastes great accompanied by toast.

# Bee's Favorite Fish Cakes

Submitted by
Diana Ault

SERVES 4

COOK TIME

These are inspired by the scene in *Bee and PuppyCat* episode 1, "Food," in which Bee is grocery shopping and goes gaga when she sees boxes of fish cakes on the shelf.

# INGREDIENTS

Note: You will need a taiyaki pan.

¼ cup mayonnaise

1 egg, beaten

1 tsp flat-leaf Italian parsley, minced

1 tsp Old Bay seasoning

zest of 1 lemon (set aside about ¼ for garnish)

1 tsp salt

black pepper to taste

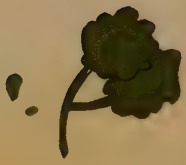
¾ cup cooked flaked fish (canned white tuna, broiled cod, or tilapia)

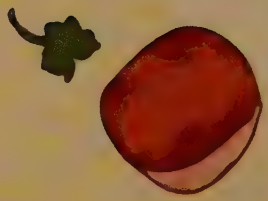
¾ cup pureed yellow potato

1⅔ cup bread crumbs

⅔ cup grated Parmesan

oil for frying





## PREPARATION

- In a medium-sized bowl, whisk mayonnaise, egg, parsley, Old Bay, lemon zest, salt, and pepper until everything is well blended. Then stir in the fish, pureed potato, bread crumbs, and Parmesan cheese.
- Separate the mixture into four equal portions. Spread a sheet of plastic wrap on a large plate and sprinkle lightly with nonstick spray. Spread a second layer of plastic wrap on a flat work surface. Take a portion of the mixture and place it in the center of the work surface, then use the wrap to fold it over. Form into the shape of a fish, about ¼ inch. Gently lift the fish from the wrap and place it on the plastic-covered plate. Repeat for all portions. Place the dish with cakes near the pan with the preheated oil.
- Spread a few paper towels on a large plate close to the pan. Spray a spatula with nonstick spray and use the spatula to transfer the fish to the pan.
- Heat oil in a skillet over medium heat. Once oil is heated, cook the fish on one side for a few minutes until it is golden, then repeat on the other side.
- Do the same with the other fish and serve hot.

# Bee Tamagoyaki

Submitted by
Diana Ault

Tamagoyaki is a common Japanese dish and is often found in bento. This recipe is inspired by (of course) Bee's name, as well as the cute bee image on the sweater she often wears.

SERVES 2 | COOK TIME

## INGREDIENTS

- grapeseed or vegetable oil for frying
- 4 eggs
- ¼ cup water
- 1 tsp sugar
- pinch of salt
- dried nori sheet
- 2 slices provolone

## PREPARATION

- Heat oil in a small skillet over medium-low heat. Beat eggs, water, sugar, and salt together until you get a soft mixture without lumps. Pour a third of the mixture into the pan, and let fry until the eggs are cooked through. With a spatula, roll one edge of the egg to the other to form the body of the bee. Drizzle a little more oil into the pan, and pour in another third of the mixture, repeating the process for all three parts.
- Turn off the heat and place Bee's body on a plate, trimming off the ends. Then cut it into two thick pieces. Allow to cool for a few minutes.
- Cut a piece of nori (about ½ inch) and wrap around each slice of egg. With the nori, form eyes and a mouth and put them on the eggs. Use nori slices to make Bee's stripes. Fold slices of provolone in half and cut them into a round shape, placing them over the eggs to create Bee's wings.

# Pretty Patrick's Mashed Potatoes

SERVES 2

COOK TIME

Submitted by
Diana Ault

In the *Bee and PuppyCat* episode "Cats," we learn (thanks to a note from Cardamon) that Pretty Patrick's favorite food is mashed potatoes and that he ate a pile of them at the end of the Pretty Patrick Lunchtime marathon.

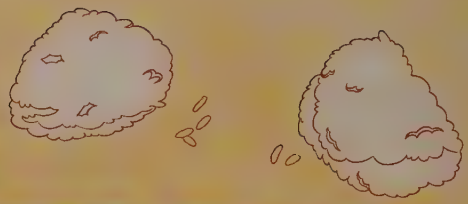
## INGREDIENTS

- 3 red potatoes
- 2 yellow potatoes
- 1 cup cream
- 1 cup butter
- 1 clove garlic, chopped
- ⅔ cup milk
- 1 bunch chives, minced
- salt and pepper to taste

## PREPARATION

1. Wash potatoes and place in a large pot. Add enough cold water to cover the potatoes, and salt the water. On medium-high heat, bring water almost to a boil, cooking potatoes until they are fork-tender. Drain water from potatoes, peel and mash, and then put them back into the pot.
2. Mix cream, butter, and garlic in a small saucepan and cook over medium heat until butter is melted. Once mixture is heated through, add warm milk and chives, then add entire mix to potatoes, stirring until everything is blended and potatoes are creamy. Add salt and pepper to taste.
3. Serve warm.

# PuppyCat Onigiri



Submitted by
Diana Ault

Onigiri is a Japanese rice ball, and in this case, it's filled with salmon and mayo and decorated with sandwich meat. This would be great in a bento!

SERVES 6

COOK TIME

## INGREDIENTS

- 1 cup cooked white rice
- ¼ cup mayonnaise
- ¼ cup canned salmon or tuna

- salt and pepper to taste
- 1 slice roast beef
- 1 slice prosciutto or turkey
- 1 yellow bell pepper
- 1 dried nori sheet

## PREPARATION

1. Line a small bowl with plastic wrap and wet it slightly with water, then sprinkle a little bit of salt. Wet your fingers and put half of the rice in the lined bowl.
2. Mix mayonnaise and fish with salt and pepper. Place the mixture in the center of the rice that you placed in the bowl. Wet your fingers again and create a disc of rice, placing it on top of the fish.
3. Gather the edges of the plastic film, wrapping the rice in it, and remove it from the bowl. Compress the rice in the film so that the rice takes on a round shape. Create a flat bottom for the rice ball by pushing it down on a flat surface.
4. Wet fingers again and remove the film. Place the ball on a plate with the flat side on the bottom.

1.

Use scissors to cut the slice of roast beef in two, creating two semicircles.

2.

Place each semicircle on the plate with rounded side up, where PuppyCat's ears will go.

3.

Cut another two strips of roast beef for PuppyCat's eyebrows.

## 4.

Fold the roast beef in half and cut round corners for PuppyCat's eyebrows.

## 5.

Cut two ham or turkey pieces diagonally and create PuppyCat's collar.

## 6.

Cut the pepper into a large flat piece and then cut it in a big circle.

## 7.

Place it in the center of the collar to become PuppyCat's bell.

## 8.

Fold the sheet of nori in two and cut into circles to make PuppyCat's eyes.

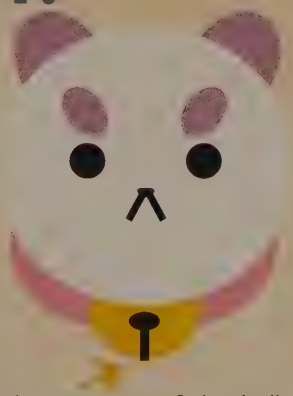
## 9.

Then cut two small strips from the sheet of nori to become the sides of PuppyCat's mouth.

## 10.

Cut an oval from the sheet of nori, then cut a V shape from the oval to use for PuppyCat's nose.

## 11.



For the opening of the bell, cut a vertical line with a circle at the top of the nori and attach it to the pepper with a little mayonnaise.

# Pretty Patrick Elegant Endive Appetizer

Pretty Patrick seems like a sophisticated guy. It seemed natural to name this delicate, fancy dish after him. He's having a salad at the beginning of episode 3 during his Lunchtime Marathon, so I envisioned this pretty salad appetizer as one of the dishes he might share with you!

Submitted by
Jennifer Erin Wong

SERVES 6

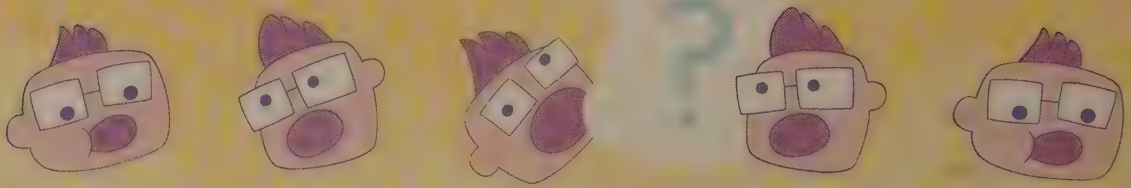
COOK TIME

## INGREDIENTS

- 1¼ cup pecan nuts
- 2 heads Belgian endive
- 1 cup crumbled Gorgonzola
- 5 tsp honey

## PREPARATION

- Toast pecans in a pan for about 5 minutes over medium heat. Remove from heat and allow to cool.
- Separate endive leaves one by one, and arrange in concentric circles in a dish.
- Sprinkle the dish with chunks of blue cheese and toasted pecans, and finish with honey.



# Banana Bread

Submitted by
Ben Majewicz
& Jessica Norton

→ SERVES 8 ←

→ COOK TIME ←

2HRS

## INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp baking soda
- ¼ tsp salt
- ½ cup butter
- ¾ cup brown sugar
- ¼ tsp cinnamon
- ⅛ tsp nutmeg
- 2 eggs, beaten
- 2⅓ cups mashed bananas
- crushed walnuts (optional)

## PREPARATION

1. Preheat oven to 350°F. Lightly grease a 9" x 5" loaf pan. In a large bowl, combine flour, baking soda, and salt.
2. In a separate large bowl, cream together butter, brown sugar, cinnamon, and nutmeg with mixer, then stir in eggs and mashed bananas (and walnuts) until well blended.
3. Stir banana mixture into flour mixture—stir just enough to moisten. Pour batter into prepared loaf pan.
4. Bake in preheated oven for 60–65 minutes until a toothpick inserted comes out clean.
5. Let bread cool in pan, then unmold and serve.

# Fish Cakes (Taiyaki)

Submitted by
Jennifer Erin Wong

In episode 1, Bee and PuppyCat go shopping for groceries. Bee totally flips out about a box of fish cakes and starts to wax nostalgic about them. The image on the fish cake box reminded me of taiyaki, literally Japanese fish-shaped cakes. It seemed only right to make one of Bee's favorites a recipe for this book!

SERVES 2

COOK TIME

8HR SOAK +
1HR 30MIN

## INGREDIENTS

Note: You will need a taiyaki pan.

- 2 cups adzuki beans
- ⅓ cup brown sugar
- ⅓ cup granulated sugar
- oil

— BATTER —

- 2 cups "00" or all-purpose flour
- ⅓ cup granulated sugar
- 1 tbsp baking powder
- 1 egg
- ⅓ cup milk

## PREPARATION

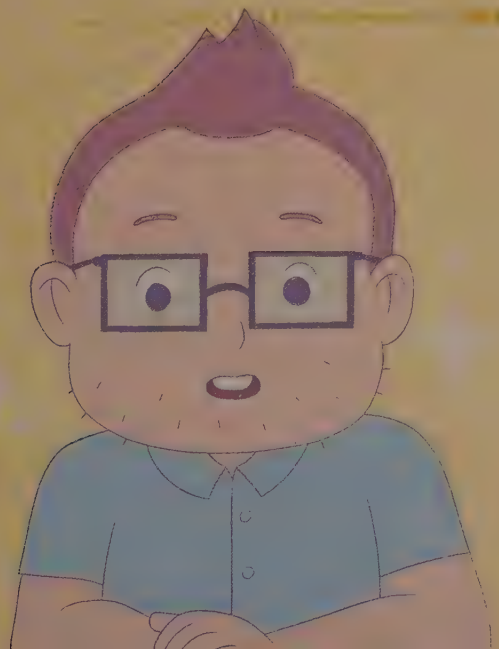
- Let beans soak overnight. Once soaked, drain water, then add to pot and cover with about 1 inch of water, letting cook for 1 hour or until beans are soft. Puree beans in food processor and add ⅓ cup granulated sugar and ⅓ cup brown sugar. Mix until everything is well blended.
- To make the batter, put the flour, baking powder, and ⅓ cup granulated sugar in a bowl and mix. In another bowl, beat the egg, slowly adding in milk. Combine the wet ingredients with the dry, letting the batter rest for at least an hour in the fridge.
- Heat the taiyaki pan on medium heat and coat with oil. Pour the batter ¾ of the way up the pan, then add 1 teaspoon of bean filling, then add more batter and flip. Cook for 2 minutes per side until both sides are golden.
- Unmold and serve.

# Rice Pudding

Submitted by
**Patrick Seery**
(Animatics, voice of
*Bee and PuppyCat*'s Pretty Patrick)

SERVES 4 | COOK TIME

This is my mom's awesome rice pudding.



## INGREDIENTS

- ¾ cup rice
- 2½ cups milk, cold
- zest of 1 lemon
- pinch of salt
- 1 cinnamon stick
- 1 vanilla bean, bourbon
- 1 cup sugar
- cinnamon powder

## PREPARATION

1. Wash rice thoroughly.
2. In a separate pot, add cold milk, rice, lemon zest, pinch of salt, cinnamon stick, and vanilla bean, and let simmer.
3. Cook for about 25 minutes, stirring occasionally to avoid burning the milk. Once mixture becomes thick and creamy, remove vanilla bean, add sugar, and cook for another 10 minutes.
4. Pour into cups, then garnish with cinnamon powder and lemon zest.

# SWEET FOOD

for after food

# Don-X

Submitted by
Cassandra
Thurston-Bianchi

SERVE 2 | COOK TIME

## INGREDIENTS

- 1 cup raw cashews
- 2 tbsp raisins
- 8 marshmallows
- ¾ cup M&M's

## PREPARATION

- Place cashews and raisins in a microwave-safe bowl. Add marshmallows to the top of the mixture and heat in the microwave for around 30 seconds.
- Add M&M's to mixture and stir quickly until covered in marshmallow.
- Let cool and serve.

# Beach Sprinkle Cookies

Submitted by
Melisa Robledo

SERVES 4

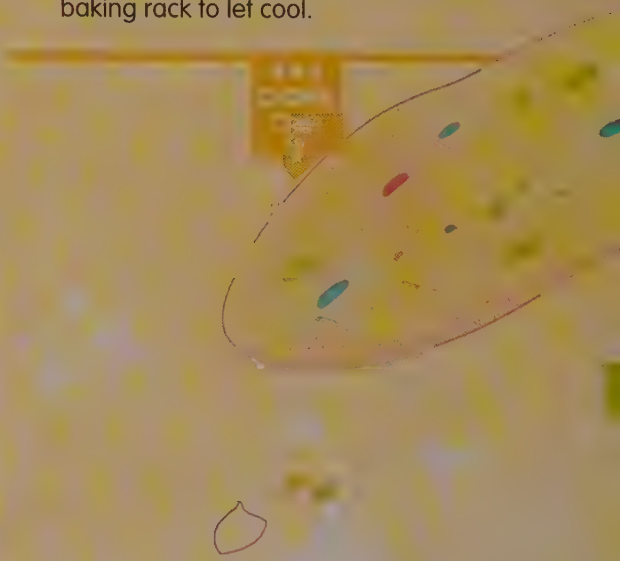
COOK TIME
UP 15MIN

## INGREDIENTS

- 7 tbsp butter
- ½ cup granulated sugar
- 1 vanilla bean, split and scraped
- ⅔ cup "00" or all-purpose flour
- 1 tsp baking powder
- 2 large eggs
- sugar sprinkles
- chocolate chips

## PREPARATION

1. Heat the oven to 325°F.
2. Let butter come to room temperature. Once butter is soft, add to a mixing bowl and blend with sugar and vanilla. Slowly add in flour, baking powder, eggs, sugar sprinkles, and chocolate chips.
3. Spread parchment paper on a baking sheet and form small balls of dough, spacing them evenly apart.
4. Bake for 10–12 minutes.
5. Remove cookies from oven and transfer to a baking rack to let cool.



# Peanut Butter and Jelly Thumbprint Cookies

Submitted by
Melisa Robledo

SERVES 4 | COOK TIME

This is a cookie I think Bee and PuppyCat would enjoy. Peanut butter is loved by all, and who doesn't love jelly?!

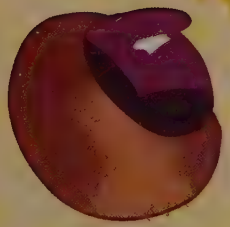
## INGREDIENTS

- 1 cup peanut butter
- 1 cup sugar
- 1 vanilla bean
- 2 eggs
- 1⅔ cups "00" or all-purpose flour
- ½ tsp baking soda
- ¼ cup milk
- ½ cup jam

# PREPARATION

- Preheat oven to 350°F.
- In a medium-sized bowl, mix the peanut butter and the sugar. Stir until mixture is well blended and fluffy. Split open the vanilla bean and scrape seeds into the mixture, and then add eggs.
- Add flour and baking soda in parts, mixing to combine well until mixture becomes the consistency of dough, then add milk.
- Form dough into small balls and place on a baking sheet. Bake the cookies for 9–11 minutes.
- Remove from oven and let cool for a couple of minutes, then top with jam.

DONE



# Cardamom and Lavender Tea Biscuits

Submitted by
Diana Ault

This recipe is inspired by Bee's downstairs neighbor and little landlord Cardamon whom we meet in the *Bee and PuppyCat* episode "Beach." He seems like a no-nonsense, responsible kid whom I can easily imagine sipping tea and eating little tea biscuits (cookies) while relaxing. These butter cookies are perfect with tea and include ground cardamom and lavender buds to reference Cardamon's pretty purple hair.

SERVES 4

COOK TIME

## INGREDIENTS

- 7 tbsp butter, softened
- ⅓ cup powdered sugar, sifted
- zest of 1 lemon
- ¼ cup fresh lemon juice
- 1 tbsp lavender buds
- 2 tsp ground cardamom
- 1 tsp salt
- 1 tsp vanilla extract
- ¾ cup flour

## PREPARATION

- Beat butter and sugar together on medium speed until well blended and butter is fluffy.
- Add lemon zest, lemon juice, lavender buds, cardamom, salt, and vanilla, and stir until ingredients are incorporated. Add the flour all at once and stir.
- Spread a large sheet of plastic wrap on a flat surface and place the dough in the center. Form the dough into a loaf about 1½ inches in diameter, then place in refrigerator to cool overnight or in the freezer for about 30 minutes.
- Line a baking sheet with parchment paper. Cut the loaf into oval disks about 1.5 inches thick in diameter and place on lined baking sheet, pricking holes with a fork.
- Place the pan with cookies in the freezer while you heat the oven to 325°F.
- Bake the cookies for about 15 minutes. Remove from oven and let cool on a baking rack.

DONE

We'll be back to
PRETTY PATRICK
LIMITED

# Mini Chocolate Chip Cookies

Submitted by
Ben Majewicz
& Jessica Norton

SERVES 6

COOK TIME

## INGREDIENTS

- 1⅓ cups flour
- 2 tsp baking powder
- pinch of salt
- ½ cup unsalted butter
- ½ cup brown sugar
- ¼ cup granulated sugar
- 1 egg
- 1½ tsp vanilla extract
- ⅔ cup chocolate chips

## PREPARATION

1. Preheat oven to 350°F.
2. In a bowl, mix flour, baking powder, and salt. Place the butter in a microwave-safe bowl and melt. Move butter to a mixing bowl, then add brown and white sugars.
3. With an electric mixer on medium speed, beat butter and sugar together. Add in egg and vanilla extract until well mixed, then slowly add in dry ingredients, keeping mixer on low speed. Stir in chocolate chips.
4. Form small balls with the dough, then arrange them on a lined baking sheet.
5. Bake for 10 minutes, then remove and let cool before serving.

# Thai Tea Whipped Cream

Submitted by
Matthew "Ironmaus" Moore

SERVES 2

COOK TIME

5HRS

It's like a Thai iced tea but in whipped cream form, for putting on cookies, cakes, ice cream, or whatever. Pretty Patrick would surely approve.

## INGREDIENTS

- ⅔ cup cream
- 5 tsp Thai tea mix
- 5 tsp powdered sugar
- ⅔ cup cream cheese, softened

## PREPARATION

1. In a bowl, mix together cream, Thai tea mix, and sugar, stirring rigorously. Add mixture to pot and let simmer on low heat for 10 minutes. Once flavors have come together, pass mixture through a strainer and refrigerate for at least 3 hours.
2. Once mixture is firm, remove from fridge and whisk in the cream cheese until well blended.
3. Return mixture to fridge for at least 1 hour, then serve as a mousse.
4. Excellent with cookies or dried fruit.

# Pear Chutney

Submitted by
Sam Radion

SERVES 6

COOK TIME

## INGREDIENTS

- 1⅓ cup brown sugar
- 1⅔ cup raisins
- handful fresh chopped rosemary
- 3 cups apple cider vinegar
- 3 lb. 5 oz. pears, seeded and cut into small pieces
- ½ cup fresh ginger
- pinch of nutmeg
- pinch of saffron
- pinch of salt
- red pepper flakes or aleppo pepper (optional)
- ⅓ cup olive oil

Around this time of year, our pear tree in the garden produces quite a few pears. It's difficult to know what to do with them, so I have included below the recipe I use for making them into pear chutney. Susie and I go out into the garden to pick the pears, which involves ladders and climbing into the tree. Our cat, who is called Captain Reynolds, does not appreciate this, as the pear tree is his domain. He sits on the wall next to the tree with a very cross expression rather reminiscent of PuppyCat. Anyway, enjoy the recipe!

## PREPARATION

1. Put the sugar in a pan and let melt slightly, then add raisins and rosemary until they begin to caramelize. Add the vinegar and bring to a boil, then add pears, ginger, nutmeg, saffron, salt, and red pepper.
2. Cook for about 45 minutes and then add in olive oil to emulsify.
3. Let cool and serve.

# PB&J Froyo/Smoothie

Submitted by
Kristie Boswell

SERVES 1 | COOK TIME 30MIN

This is one of my all-time favorite snacks to enjoy while watching one of my all-time favorite shows. Please enjoy this new twist on a childhood classic!

## INGREDIENTS

- 1⅔ cup mixed berries
- 1 banana, frozen overnight and cut into small slices
- juice of half a lemon
- 3 tsp granulated sugar
- 2–3 ice cubes
- ⅓ cup Greek yogurt
- 1 tsp peanut butter

## PREPARATION

1. In a blender, combine the berries, banana, lemon juice, sugar, and ice cubes, and blend. Once mixture is smooth, add Greek yogurt and peanut butter, and then blend again until mixture has an even consistency.
2. Pour into glasses and serve.

# Grandma's sugar cookies

Submitted by
Patrick Seery
(Animatics, voice of
*Bee and PuppyCat*'s Pretty Patrick)

SERVES 6

COOK TIME

3HRS

This is the recipe for my grandma's sugar cookies that I used to eat all the time when I was a kid... As an adult, I'll have them now if anyone wants to make them for me.

## PREPARATION

- In a bowl or stand mixer fitted with a paddle attachment, beat together eggs, sugar, oil, vanilla, and lemon zest until mixture is smooth and evenly blended. Then add baking soda and flour, blending well. Form dough into a loaf and refrigerate until chilled and firm, at least 2 hours.
- Preheat oven to 350°F. Remove dough from refrigerator and form into small balls, rolling in extra sugar. Cook in oven about 15–20 minutes.
- Transfer baked cookies to wire rack and let cool completely.

## INGREDIENTS

4 eggs

¾ cup sugar plus extra for rolling cookies

1 cup oil

2 vanilla bean pods, split and scraped

zest of 1 lemon

1 tbsp baking soda

5 cups all-purpose flour

# Chocolate Cherry Tomatoes

Submitted by
Alex
Александра Пономарева

Hello, lovely people.
This is a weird recipe I used to enjoy as a kid. It's 100 percent edible and somewhat tasty.
I think it would fit the world of *Bee and PuppyCat*.

## INGREDIENTS

- 6 oz. dark chocolate
- 15 cherry tomatoes

SERVES 4

COOK TIME

## PREPARATION

1. Melt chocolate in a bain-marie (water bath). Using the tomato stems or a slotted spoon, dip tomatoes into melted chocolate until they are fully covered.
2. Place chocolate-covered tomatoes in fridge for about 20 minutes or until chocolate is solid.

DONE

# Honey Bee Panna Cotta with Shortbread Cookies

Submitted by
Saige Anderson
& Melita Tucker

SERVES 6

COOK TIME

We wanted to make a dessert that could actually be on the show, so we tried to envision a lot of different scenarios with Bee and PuppyCat and food. The one that stood out to us the most was Deckard making something for Bee and attempting (and failing) to confess his love to her. We imagine he would try and be really cute and clever, but he would just get too shy and end up stumbling over it and running away.

## INGREDIENTS

PANNA COTTA:

- 1 tbsp gelatin
- 2 tbsp cold water
- ½ cup milk
- 1½ cups heavy cream
- 5 tbsp sugar
- 2 tbsp honey

SHORTBREAD COOKIES:

- 2.5 cups all-purpose flour
- ¼ tsp salt
- ½ cup unsalted butter, room temperature
- ¾ cup confectioners' sugar
- 2 egg yolks

# PREPARATION

### PANNA COTTA

- Sprinkle the gelatin over the cold water, stirring to dissolve. Set the gelatin aside for 2–3 minutes to let it bloom.
- In a saucepan over medium heat, add milk, cream, sugar, and honey. Bring to a simmer, then remove from heat, stirring the mixture gently to dissolve the sugar and keep milk from scorching.
- Add bloomed gelatin to the milk mixture, stirring well to incorporate, dissolving gelatin completely.
- Pour into desired molds and place in the refrigerator for at least 1 hour.

### SHORTBREAD COOKIES

- In a mixing bowl or stand mixer, beat the flour, salt, and butter together. Next add the confectioner's sugar, stirring together, then add egg yolks until mixture becomes a dough. Roll into a loaf, then place in refrigerator for about 30 minutes.
- Once the dough is chilled and firm, slice dough into ¼-inch-thick medallions. Place cookies on a baking sheet and let cook at 350°F for about 12 minutes.
- Remove cookies and let cool, then serve alongside panna cotta.

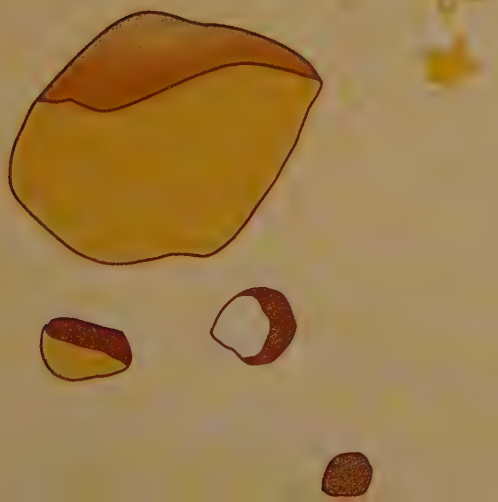
DONE

# Spiced Curry Butternut Squash Cake

Submitted by
Kristin West

SERVES 6

COOK TIME
3HRS



## INGREDIENTS

1 cup whole wheat pastry flour

1 cup all-purpose flour

1 tbsp yellow curry powder

½ tsp ground allspice

1 tsp ground cinnamon

½ tsp freshly ground nutmeg

1 tsp baking powder

¾ tsp salt

½ tsp baking soda

½ tsp freshly ground black pepper

½ cup unsalted butter, at room temperature

1½ cups loosely packed light brown sugar

2 large eggs, at room temperature

½ tsp vanilla extract

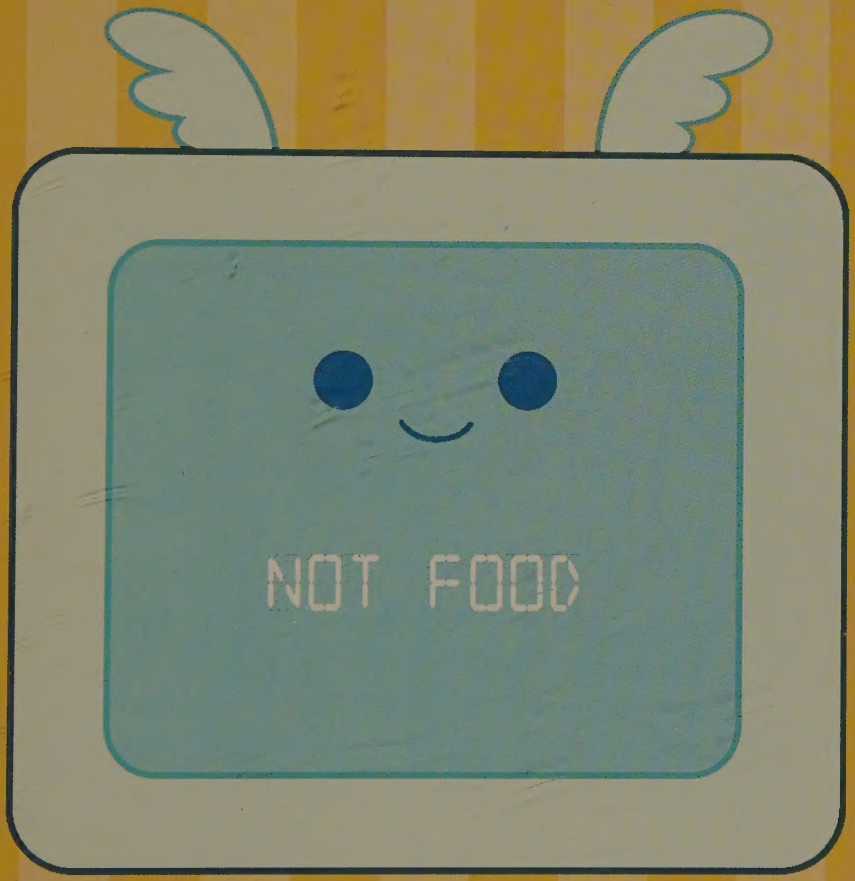
1 cup butternut squash puree (homemade or store bought)

⅓ cup chocolate chips (optional)

powdered sugar or whipped cream for topping (optional)

# PREPARATION

- Preheat oven to 325°F (if using a convection oven, preheat to 300°F).
- Grease and lightly flour an 8" x 8" baking pan or dish and set aside.
- In a small bowl, combine both flours, curry powder, allspice, cinnamon, nutmeg, baking powder, salt, baking soda, and pepper. Mix well and set aside.
- With a spoon or mixer, cream together butter and brown sugar in a large bowl until smooth and a bit fluffy. Then add eggs one at a time, beating for 30 seconds after each egg. Mix in vanilla extract.
- Take half of the dry-ingredient mixture and add to the butter mixture and stir to combine. Stir in the cup of butternut squash puree. Add remaining flour mixture and stir just enough to combine.
- If you are adding the chocolate chips, do so now. Gently stir them in until they are incorporated. You can also add nuts, raisins, or other treats too! Chocolate chips are my particular favorite though!
- Pour batter into the prepared baking pan and bake 50–60 minutes until a toothpick inserted in the center comes out clean.
- Serve plain or with a dusting of powdered sugar or maybe some whipped cream!


NOT FOOD

# EASY EATS

A BEE AND PUPPYCAT COOKBOOK

**FOOD!** Bee and PuppyCat from the popular YouTube series of the same name *love* to eat, well, almost everything. Their never-ending quest for their next meal or snack leads them on adventures through space and time.

Make food **MAGICAL** with this beautifully illustrated *Bee and PuppyCat* cookbook of tasty recipes and cooking tips and tricks. Chock-full of delicious dishes, this book is for beginner or experienced cooks and intergalactic temp workers alike.

**$16.95 USA** $19.95 CAN £12.99 UK

ISBN-13: 978-1-4215-8805-6

9 781421 588056 51695

CARTOON HANGOVER

viz media

P9-CNV-891